IBARAKI EXPORTS
- Selection of Japanese Foods -

Here!

- Product information -

FUKUYUI UME SHISO SYRUP 200ml







This ume syrup is made using the branded ume “ Mito no Ume Fukuyui ” from Mito City and fermented with beet sugar and natural yeast. The syrup is slowly matured and fermented with natural yeast, and the use of beet sugar rather than regular sugar creates a clean, refreshing sweetness.The flavor of red shiso enhances the rich aroma of ume.

Product name	FUKUYUI UME SHISO SYRUP 200ml
Company name	Nemoto Tsukemono Inc.
Delivery available	All year round
Shelf life	500 days
Storage instructions	Keep at room temperature
(specific temperature)	10℃～30℃
Ingredients	Ume / Ibaraki, Japan, beet sugar / Hokkaido, Japan, beet sugar syrup / Hokkaido, Japan, Red Shiso Extract
Net weight	200ml
Dimension	Length18.5cm　Width6.5cm　Height3.5cm
Quantity per case	12
Minimum order	2 cases
Certification / accreditation (for product, factory, etc.)	HACCP
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Europe, South America
How to use	This syrup is designed for fivefold dilution. Mix with water, hot water, or carbonated water and drink to enjoy the citric acid in ume for fatigue recovery and the minerals for beauty benefits. The syrup also pairs very well in cocktails made with gin or Japanese sake. The gentle sweetness also makes the syrup suitable as a sauce for bread or yogurt.